

## CLAIMS

1. A method of producing a deep-frozen intermediate product for a sweet or savory pie, characterized in that it comprises steps consisting in:

- 5           • preparing a pastry dough;
- partially baking the pastry dough, shaped in a mold, in an oven to obtain a part-baked pie base;
- preparing a filling;
- 10          • assembling the part-baked pie base with the filling to obtain a deep-frozen intermediate product comprising the filling disposed on the pie base; and
- packaging the preparation obtained.

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2. A method according to claim 1, characterized in that part-baking of the pastry dough is carried out by maintaining it in shape between a mold and a perforated counter-mold inside the pie base.

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3. A method according to claim 1 or claim 2, characterized in that part-baking of the pastry dough is carried out for a period in the range 30% to 70% of the normal total baking time for the pie base.

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4. A method according to any one of claims 1 to 3, characterized in that the filling is poured into or deposited onto the part-baked pie base before deep-freezing the assembly.

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5. A method according to any one of claims 1 to 3, characterized in that the filling is molded and deep-frozen before being disposed in the deep-frozen state on the part-baked pie base.

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6. A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked deep-frozen pie base.
- 5 7. A method according to claim 5, characterized in that the deep-frozen filling is disposed on the part-baked non deep-frozen pie base and the assembly is deep-frozen.
- 10 8. A deep-frozen intermediate product for a sweet or savory pie comprising a part-baked pie base containing a filling.
- 15 9. A method of producing a sweet or savory pie comprising the use of an intermediate product according to claim 8 or obtained in accordance with any one of claims 1 to 7, adding a garnish and final baking to finish baking the pie base.